



## ∞ Wedding Packages ∞

### EVENT TIMINGS

Afternoon Celebrations | 11am to 3pm  
 Evening Celebrations | 6pm to 12am

*\*Please note that the timings do not include set up and tear down times.*

### ALL-INCLUSIVE WEDDING PACKAGES

Enjoy authentic Thai and Shan creations, complimentary bottles of wine, a one-night stay in a colonial villa, floral arrangement vouchers and more with our comprehensive wedding packages.

TAMARIND HILL	Enchanted	\$140++ per person
	Timeless	\$125++ per person
	Elements	\$115++ per person
VILLA SAMADHI	Luxexperience	\$188++ per person
	Luxe Embrace	\$165++ per person
	Luxe Senses	\$160++ per person







## ∞ Venues ∞



### Tamarind Hill

Housed in an 1800s colonial bungalow and encircled by lush greenery, Tamarind Hill presents the perfect venue for your dream wedding. With a seamless blend of rustic and colonial influences, be inspired by charm and nature as you embark on a journey of enchanting elegance and timeless romance.

#### CAPACITY

Garden Solemnisation	60 guests
Alfresco Deck Solemnisation	70 guests
Indoor Seating	200 guests
Outdoor Seating	80 guests
Standing Reception	300 guests

#### MINIMUM SPENDING FOR EXCLUSIVE EVENTS

Fridays to Sundays and Eve of Public Holidays	Lunch	\$18,000 nett
	Dinner	\$28,000 nett
Mondays to Thursdays	Lunch	\$15,000 nett
	Dinner	\$25,000 nett



### Villa Samadhi

A boutique property featuring 20 alluring rooms and a spacious garden, Villa Samadhi offers the ultimate in luxury, privacy and exclusivity. Offering a one-of-a-kind venue and an unmatched ambience that inspires adventure, hold your celebrations under our African stretch tent – the very first of its kind in Singapore.

#### CAPACITY

Hotel Rooms	20 rooms
African Tent Seating	100 guests
Standing Reception	150 guests

#### MINIMUM SPENDING FOR EXCLUSIVE EVENTS

Fridays to Sundays and Eve of Public Holidays	Luxe	\$35,000 nett
Mondays to Thursdays	Luxe	\$30,000 nett





## Package Inclusions

For exclusive events, enjoy the following complimentarys with your package.

PACKAGE INCLUSIONS	TAMARIND HILL			VILLA SAMADHI		
	Enchant	Timeless	Elements	Experience	Embrace	Senses
Exclusively Designed Thai Multi-course or Buffet Menu	☞	☞	☞	☞	☞	☞
Sweet & Savoury Snacks	☞	☞	☞	☞	☞	☞
Free Flow of our Signature Non-alcoholic, Asian-infused Beverages	☞	☞	☞	☞	☞	☞
Magnum Bottle of Sparkling Wine for toasting	☞	☞	☞	☞	☞	☞
Bottles of AIX Rosé Wine (50cl), Red Wine or White Wine (75cl)	10	8	6	12	10	8
Choice of Wedding Favours for all guests	☞	☞	☞	☞	☞	☞
Wedding Gift for the Couple from Newby Tea of London	☞	☞		☞	☞	
1-hour of Guests Shuttle Service before and after the event from Labrador Park MRT Station	☞	☞	☞	☞	☞	☞
Use of a single-powered Speaker with 2 Wireless Microphones for Speeches	☞	☞	☞	☞	☞	☞
Use of Projector and Screen for Photo Montages	☞	☞	☞	☞	☞	☞
Printing of Menu Cards, Place Cards, Table Numbers and Wedding Signage	☞	☞	☞	☞	☞	☞
20 Complimentary Parking Lots behind the restaurant	☞	☞	☞	☞	☞	☞
One-night Stay in a Luxe Crib at Villa Samadhi with breakfast for two	☞	☞	☞	☞	☞	☞
\$800nett Floral Decoration Voucher	☞	☞	☞	☞	☞	☞
Food Tasting for 6 persons	☞	☞	☞	☞	☞	☞
Invitation Card Voucher	\$100	\$60	\$30	\$100	\$60	\$30
Wedding Cake Voucher	\$120	\$80	\$50	\$120	\$80	\$50
\$S88 nett Food and Beverage Voucher with one-month validity after your event	☞			☞		





## ☞ Sit-Down Menus | Tamarind Hill ☛

Our culinary team of Thai chefs create every dish from only the freshest ingredients, ensuring that your dining experience is as authentic as possible.

### Enchanted \$140++ per person



#### APPETISERS PLATTER

Prawn & Chicken Stick  
Shrimp & Vegetable Fresh Roll  
Pomelo Salad  
Salmon Loin Cube  
Soft Shell Crab  
Duck and Lychee Salad

#### MAIN COURSES

Stir Fried Prawn with garlic  
Deep Fried Garoupa  
*with sweet sour pineapple sauce*  
Grilled Beef  
*served with isan-style roasted rice  
and dried chili sauce*  
Green Curry Chicken  
Stir Fried Kai Lan with garlic  
Steamed Fragrant Jasmine Rice

#### DESSERT BUFFET

Mango Sticky Rice  
Pumpkin Custard  
Pink Diamond with Coconut Ice  
Cream  
Deep Fried Banana  
Taro Cake

### Timeless \$125++ per person



#### APPETISER PLATTER

Thai Fish Cakes  
*served with cucumber relish*  
Grilled Beef  
*with roasted chili sauce*  
Papaya Salad  
*with salted egg*

#### MAIN COURSES

Sauteed Tiger Prawns  
*with salted egg, green onions and  
chili oil*  
Steamed Seabass  
*with lime & chili sauce*  
Braised Beef  
*with shan-style tomato sauce  
with mint oil*  
Stir Fried Chicken  
*with sliced pineapples & cashew  
nuts*  
Stir Fried Asparagus  
*with shrimp paste*  
Steamed Fragrance Jasmine Rice

#### DESSERT PLATTER

Mango & Sticky Rice  
Pink Diamond with Coconut Ice  
Cream

### Elements \$115++ per person



#### APPETISER PLATTER

Prawn & Chicken Stick  
Shrimp & Vegetable Fresh Roll  
Pomelo Salad with shrimp

#### MAIN COURSES

Stir Fried Prawn  
*with lemongrass sauce*  
Steamed Seabass  
*with lime & chili sauce*  
Green Curry Chicken  
Stir Fried Asparagus  
*with shrimp paste*  
Steamed Fragrance Jasmine Rice

#### DESSERT PLATTER

Mixed Fruits  
Coconut Jelly





## ☞ Thai Night Market | Villa Samadhi ☛

For a truly unique celebration, let us recreate the Thai Night Market experience amidst our garden. Choose from our extensive buffet lines and interact with our chefs at the numerous food stalls.

### Luxperience

\$125++ per person



#### SMALL BITES

Sago Sai Gai  
*steamed sago dumpling stuffed  
with minced chicken and chopped  
peanuts*

Thod Man Khov Phod  
*deep-fried corn cakes (V)*

Thod Man Pha  
*deep-fried fish cakes*

#### GRILLED DISHES

Gai Yang Tah Khai  
*grilled chicken with garlic and  
lemongrass*

Neau Yang  
*grilled beef*

Pha Murk Yang  
*grilled squid*

Sate Gai  
*chicken satay with black pepper*

Hed Yang  
*grilled mushrooms (V)*

Mak Kae Yang  
*grilled eggplant (V)*

#### TRADITIONAL THAI SALAD

Som Tam  
*green papaya salad (V)*

Deep Fried Garoupa  
*thai mango salad (V)*

Neau Yang  
*grilled beef salad*

Larb Gai  
*minced chicken salad*

#### SOUPS AND CURRIES

Tom Yam Goong  
*creamy red tom yam with prawns*

Tom Kha Gai  
*galangal and coconut soup with  
sliced chicken*

Neau Tun  
*beef brisket soup with rice noodles*

Kanom Jin  
*phetchaburi-style thai laksa with  
fishcakes*

Khov Phad Tom Yam  
*tom yam fried rice with sliced  
chicken*

Khov Phad Jae  
*vegetarian fried rice with tofu  
and vegetables (V)*

#### WOK STATION

Phad Thai Talay  
*seafood phad thai*

Phad Thai  
*vegetarian phad thai*

Hoi Malaeng Puu Tort  
*thai-style mussel omelette*

#### DESSERTS

Saku Peiak Maprow On  
*tapioca pudding*

Khao New Mamuang  
*mango sticky rice*

Mo Kaeng Puah  
*baked taro cake*

Tub Tim Krob  
*cubes of water chestnut served  
with coconut milk*





## ☞ Buffet Menu | Villa Samadhi ☜

Dine at leisure as your guests peruse our extensive line-up of authentic and modern Thai creations.

### Luxe Embrace

\$165++ per person



#### APPETISERS

Apple and Herb Fresh Roll  
*with mint and chilli dip*

Deep-fried Thai Fish Cake  
*with cucumber salsa*

Deep-fried Prawn and Chicken Sticks

Deep-fried Tofu  
*flavoured with kaffir lime salt*

#### SOUP

Clear or Red Tom Yam  
*served with assorted seafood*

#### MAIN COURSES

Thai Yellow Curry with Assorted Seafood

Sautéed Tiger Prawns  
*with salted egg sauce and green onions*

Grilled Lamb Chops  
*with pineapple and tomato salsa*

Crispy Duck Breast  
*served with green pea and eggplant tempura*

Stir-fried Minced Chicken  
*with century eggs and thai basil*

Assorted Vegetables

Lemongrass Rice

#### DESSERTS

Pink Diamond in Coconut Milk

Tropical Fruit Platter

Taro Cake

### Luxe Senses

\$160++ per person



#### WELCOME DRINK

Tamarind Nectar or Lemongrass Juice

#### CANAPÉS

*served for two hours*

Apple and Herb Fresh Roll  
*with mint and chilli dip*

Deep-fried Thai Fish Cake  
*with cucumber salsa*

Crispy Calamari

Deep-fried Prawn and Chicken Sticks

Grilled Beef with Green Apple Salad

#### APPETISERS

Deep-fried Soft Shell Crab  
*served on tropical fruit salad*

Papaya Salad

Roasted Duck Breast and Lychee Salad

#### SOUP

Coconut and Galangal Soup with Chicken

#### MAIN COURSES

Deep-fried Sea Bass with Tamarind sauce

Sautéed Beef Tenderloin with Asparagus

Green Curry Chicken

Stir-fried Duck Breast  
*in spicy thai basil sauce*

Assorted Vegetables

Steamed Jasmine Rice

#### DESSERTS

Mango Sticky Rice

Pink Diamond in Coconut Milk

Tropical Fruit Platter





## ☞ Drink Packages ☜

### BAR REQUIREMENTS

- Closed Bar**  
All non-alcoholic and alcoholic beverages orders will be charged to the individual upon ordering.  
OR
- Open Bar**  
Guests may order any non-alcoholic or non-alcoholic beverage during function. All orders will be charged to the beverage bill and paid by the organiser.  
OR
- Limited Bar**  
Only selected beverages will be made available to the guests. All orders will be charged to the beverage bill and paid by the organiser.

### DRINK PACKAGES

- Non - Alcoholic Drinks Package**  
Free flow of Housemade Lemongrass or Tamarind Juice and Assorted Soft Drinks and Juices for:  
First 2 hours: \$30++ per person  
Subsequent hour: \$15++ per person
- Alcoholic Drinks Package**  
Free flow of House White & Red, Chang Draught Beer and Assorted Soft Drinks and Juices for:  
3 hours: \$90++ per person

### Corkage

1. The corkage charge for Wines and Champagne is \$35++ per bottle, or Buy One, Bring One.
2. The corkage charge for Spirits is \$65++ per bottle.
3. All Wines and Champagne brought into the restaurant must be Duty Paid. We do not, under any circumstances, permit Duty Free bottles in our restaurant.
4. We do not allow outside food and beverages (including beer) to be brought or consumed within the restaurant.





## Terms & Conditions

Special Dietary Requirement	<ul style="list-style-type: none"> <li>Please advise the number of vegetarians or special dietary requirements, if any, in advance. There will be additional charges for special dietary meal orders placed at the restaurant during the function. We shall not be held liable for any of your guest(s) suffering from any food allergies from consuming the food served by us at the function.</li> </ul>
Restaurant Info	<ul style="list-style-type: none"> <li>Breakage of tableware, décor items, furniture and all other properties of whatsoever nature belonging to the restaurant shall be charged to your Bill if caused by event party/guests.</li> <li>We do not allow outside food &amp; beverages, hard liquor, beer &amp; etc in our restaurant.</li> <li>Dress code: Smart Casual.</li> <li>Anything involving fireworks or fire in performance, fire crackers, sparklers, explosive, pyrotechnics &amp; etc which endanger the restaurant are strictly prohibited.</li> <li>Goods delivery should be from 10.00am to 12.00pm &amp; 3.00pm to 5.00pm.</li> <li>Should there be any stunt, other special effects or props arranged by the event organizer / yourself, Labrador Hill Pte Ltd, the Directors and the Employees SHALL NOT be liable for any injury or death due to any accident &amp; stunts act that might occur during your event.</li> </ul>
Event Set Up /Dismantling	<ul style="list-style-type: none"> <li>Should you require any special decoration or set-up that involves an external contractor, please ensure that details of their requirements are submitted to the restaurant management for consideration and approval 30 days before the event date.</li> <li>Dismantling of set up by your contractor must be done in accordance to the restaurant requirement &amp; must be carried out immediately after the event/function.</li> <li><b>Restaurant have the right to decorate the premise with festive decorations during the festive seasons. E.g. Christmas tree during Christmas period and lanterns during Chinese New Year period without prior notice.</b></li> </ul>
Lighting Set Up	<ul style="list-style-type: none"> <li>You shall furnish complete details to the restaurant management as to ensure that the restaurants' power system is capable of handling the extra power requirements on the event/ function.</li> </ul>
Storage	<ul style="list-style-type: none"> <li>Should there be any requirement for storage facilities at the Restaurant either during, before or after the event/function, the Restaurant shall not be held liable for any damage or loss to the equipment or materials.</li> </ul>
Damage	<ul style="list-style-type: none"> <li>The Restaurant excludes all responsibility for any damage or loss of merchandise left in the Restaurant prior to, during or after the event/function.</li> <li>We request the displays of fixtures are not glued or pinned to the walls &amp; etc.</li> <li>The organiser of the event/function will be held responsible and charged for damages caused to restaurant property during the course of the event by the guest, invitees' licensees, attendees and workmen of Contractors.</li> </ul>
Special Note	<ul style="list-style-type: none"> <li>Please be advised that in line with guidelines set out by National Parks, smoking is prohibited by law in the park and in the restaurant. Your assistance in notifying your guests and compliance with this law is much appreciated.</li> <li>Please do advise your guests and contractors to be extra mindful of the nature reserve and respect the environment and its inhabitants.</li> </ul>
Parking	<ul style="list-style-type: none"> <li>Parking is permitted strictly in designated car parks as set out by the guidelines of NParks.</li> <li>Tamarind Hill will take no responsibility for fines imposed on illegally parked cars.</li> <li>Should a Valet company be appointed, they should ensure full responsibility in parking of cars in permitted areas.</li> </ul>

I/We hereby confirm and accept the above terms & conditions: -

\_\_\_\_\_  
Name / Signature







## Terms & Modes of Payment

- We wish to emphasize that at the time of writing, no reservation has been placed on your behalf. To proceed with a tentative booking, kindly return a copy of this proposal duly signed and the space is subject to availability. A booking fee of 10% deposit on minimum spending is required to secure the date and venue.
- Booking fee is non-refundable due to changes of dates or cancellation of event.
- Upon signing of the proposal, a minimum 30% deposit on food cost/minimum spending is required.
- Please note that we require a **full payment** on food cost/minimum spending to be settled 30 days before the function date.
- Payment can be made by:
  - Bank transfer to details below:  
Company Name : Labrador Hill Pte Ltd  
Bank : Oversea Chinese Banking Corporation Limited  
Swift code : OCBCSGSG  
Bank Account : 629446188001  
Bank Address : 65 Chulia Street OCBC Centre Singapore 049513  
Branch code : 7339  
Bank code : 629
  - Credit Card (Authorisation form attached)
  - Company cheque (payable to **Labrador Hill Pte Ltd**)
- Balance of payment must be settled at the end of function by cash or credit card only.

### Cancellation:

- Please be informed that in the event of cancellation, the following fees will be levied
  - 20 to 10 days before function date = 50% cancellation charge on the total food cost based on the guaranteed attendance and confirmed menu.
  - 9 to 0 days before the function date = full payment on the total food cost, based on the guaranteed no of persons and confirmed menu, will be charged.

Thank you for giving us this opportunity to serve you. We look forward to making your event a memorable one. Kindly confirm the booking details, complete the required fields and endorse your acceptance by **adding your signature and company stamp below.**

Accepted for and on behalf of  
Labrador Hill Pte Ltd

I/We hereby confirm and accept the  
Above terms & conditions: -

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**Sarah Lee**  
Sales Executive  
Tel: +65 9833 2032  
Fax: +65 6296 0968

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Signature  
Name:  
Date:  
NRIC:





### Credit / Charge Card Letter of Authorisation

I, (Name of credit card holder) \_\_\_\_\_ hereby authorize LABRADOR HILL PTE LTD to charge the following:

Amount: \_\_\_\_\_

Event organized by: \_\_\_\_\_

Event date: \_\_\_\_\_

On my credit/charge card (Type of card):  Visa  Mastercard  AMEX

Card issued bank: \_\_\_\_\_

Credit/charge card number: \_\_\_\_\_

Card expiry date: \_\_\_\_\_

Security code: \_\_\_\_\_

Note:

- Amex security code: 4-digit number printed on the front of the card)
- Other type of credit/charge cards security code: 3-digit number printed on the signature bar at the back of the card

\_\_\_\_\_  
Cardholder's Signature

Date:

Remarks:

- This letter serves as to authorise the outlet to charge payment stated above to the card holder and as a credit card guarantee for balance of payment of this said event.
- This letter also serves as an authorisation for the outlet to charge full payment incurred from the above said event to this card should payment not be settled at the end of the event/function.
- Kindly fill up the necessary details above and return with signed copy of this letter via email/fax attention to: Sarah Lee at fax number +65 6276 0968 or se-sg@samadhiretreats.com





